Copycat Costco Chicken Bake

Nicole makes an easy copycat recipe for Costco's iconic chicken bake. Filled with juicy chicken, smokey bacon, and melted mozzarella provolone and Parmesan cheeses, creamy Caesar dressing and green onions, this oven-baked stuffed pizza crust tastes even better than what you get with a Costco membership!

Ingredients

- 1 pound prepared pizza dough
- 3 skinless, boneless chicken breasts
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1 teaspoon garlic powder
- 1 1/2 tablespoons olive oil
- 3/4 cup water, or more as needed
- 1 tablespoon all-purpose flour, or as needed for surface

- 1/2 cup creamy Caesar dressing
- 6 slices bacon, cooked and crumbled
- 2 green onions, thinly sliced
- 1 cup shredded Italian cheeses, such as mozzarella and provolone, divided
- 3/4 cup shredded Parmesan cheese, divided
- 1 large egg, beaten

Directions

1. Let pizza dough rest at room temperature for about 1 hour before using.

2. Preheat the oven to 350 degrees F (175 degrees C). Line a baking sheet with aluminum foil, and lay bacon strips in a single layer on the sheet.

3. Bake in the preheated oven until browned and crisp, about 15 minutes. Drain bacon slices on paper towels. Crumble when cool enough to handle. Leave the oven on.

4. Season chicken with salt, pepper, and garlic powder. Heat a large ovenproof skillet over medium-high heat. Add oil. Place chicken breast in skillet, seasoned side down, and cook, undisturbed, until golden brown, about 5 minutes. Season the top side, flip, and cook 1 more minute. Add just enough water to fill the bottom of the pan and remove pan from heat.

5. Bake chicken in the preheated oven until an instant read thermometer, inserted near the center, reads 165 degrees F (74 degrees C), 17 to 20 minutes.

Remove from heat and let stand until cool enough to handle. Chop chicken and set aside.

6. Increase the oven temperature to 400 degrees F (200 degrees C). Line a baking sheet with parchment.

7. Sprinkle flour onto a large work surface. Divide pizza dough into 3 portions. Roll each portion into a large circle about 12 to 13 inches wide. Spread dressing evenly over dough circles, leaving a 1-inch border. Sprinkle 2 tablespoons Parmesan cheese over dressing. Reserve 2 tablespoons shredded Italian cheese blend and set aside. Top dough circles evenly with chicken, bacon, green onions, and remaining Italian cheese blend. Fold outer left and right sides slightly over the filling. Roll the bottom of the dough circle over the filling and then roll towards the top edge until fully wrapped. Pinch edges to seal and use hands to work into a long log shape about 12 inches long. Place filled dough, seam side down, on the prepared baking sheet.

8. Brush beaten egg over tops of dough and sprinkle evenly with cheese blend. Sprinkle each with 1 tablespoon shredded Parmesan cheese.

9. Bake in the preheated oven until golden brown, about 20 minutes.

https://youtu.be/oWjMPtRVseI?si=17jtD_4RjU63000b